

SPS REGULATIONS EXERCISE 3

Multiple Choice Questions

1. Which federal agency sets the standard for the number of toilet facilities required in the establishment?
 - a. FDA.
 - b. OSHA.
 - c. FSIS.
 - d. EPA.
2. According to the performance standard for dressing rooms, lavatories, and toilets, lavatories (handwash sinks) must be:
 - a. Equipped with hot and cold running water, a supply of soap and towels, and located near toilet and urinal rooms and other places in plant as needed to ensure cleanliness of employees handling product.
 - b. Conveniently located and equipped with hot and cold running water delivered through a mixing faucet with an outlet 12 inches from the rim of the bowl, to ensure employees wash their arms as well as hands.
 - c. Equipped with hot and cold running water, a supply of soap and towels, and operated by a means other than with the hand, e.g., the knee or foot.
3. How often must a plant using a municipal water supply renew the water potability certificate?
 - a. There is no mandatory renewal period.
 - b. Every year.
 - c. Twice a year.
4. How often must a plant using a private well as its water supply renew the water potability certificate?
 - a. There is no mandatory renewal period.
 - b. Every year.
 - c. Twice a year.

5. Establishments can reuse water or solutions if:
 - a. The plant has a written water and solution reuse program on file.
 - b. The plant's water and solution reuse program is approved by FSIS.
 - c. The pipes carrying the reuse water or solution are clearly identified by name, colored tape, or other method acceptable to the PE.
 - d. The reuse of the water or solution does not adulterate product or create insanitary conditions.
6. Equipment and utensils used for processing or otherwise handling edible product or ingredients must:
 - a. Be made of stainless steel (series 300).
 - b. Have their design and construction approved by FSIS or a third (outside) party before being used in the plant.
 - c. Be made of materials and constructed in a manner that facilitates thorough cleaning.
7. Which of the following statements regarding the sanitary operations performance standard is **true**?
 - a. All chemicals used in the food processing environment must be approved by a Federal Agency.
 - b. Documentation substantiating the safety of a chemical's use in a food-processing environment must be available to FSIS for review.
 - c. Extended cleanup procedures must have prior approval by FSIS.

8. According to the sanitary operations performance standard, food-contact surfaces of equipment and utensils must be cleaned and sanitized:
 - a. At a frequency that prevents the creation of insanitary conditions and the adulteration of product.
 - b. Every four hours to prevent the creation of insanitary conditions and the adulteration of product.
 - c. Daily to prevent the creation of insanitary conditions and the adulteration of product.
 - d. Before operations begin and at midshift to prevent the creation of insanitary conditions and the adulteration of product.
9. Food-contact surfaces of equipment and utensils must be:
 - a. Periodically cleaned and sanitized with 180° F water.
 - b. Maintained in a sanitary condition using any effective cleaning and sanitizing method.
 - c. Maintained in a sanitary condition using cleanup water that is at least 140° F and FSIS-approved disinfectants.
10. Outer clothing (e.g., aprons, frocks, smocks, and garments) worn by employees who handle product must be:
 - a. Changed every four hours to prevent insanitary conditions.
 - b. Disposable or made of a material that is easily cleaned.
 - c. White in color so soilage can be easily detected.
11. Employees working in contact with product, food-contact surfaces, and product packaging materials must:
 - a. Wear disposable plastic or rubber gloves to prevent their hands from directly contaminating product.
 - b. Wear cleanable caps or hats to prevent dislodged hair from falling into the product or ending up in product.
 - c. Wash their hands after touching a contaminated surface.

12. Which of the following statements is **not** found in the performance standard for employee hygiene?
- a. Employees working in contact with product must clean their hands and exposed forearms with a cleaning compound by vigorously rubbing the surfaces of their lathered hands and arms for at least 20 seconds.
 - b. Clean garments must be worn at the start of each working day.
 - c. Any person who has an open lesion such as a boil must be excluded from any operations that could result in product adulteration.
 - d. Garments must be changed during the day as often as necessary to prevent adulteration.

Fill-in the Blank Questions

Refer to the module to fill in the blanks.

- 1. A supply of running water that complies with _____ at a suitable _____ and under pressure as needed, must be provided in all areas where required.
- 2. Water from any source not tested for potability or certified as meeting the National Primary Drinking Water requirements is automatically considered to be a _____ supply.
- 3. Water, ice, and solutions used on products can be reused only for the _____ purpose.
- 4. Water, ice or solutions that have come into contact with raw product may not be reused on _____.
- 5. The permitted use of the inedible receptacle or container is identified through conspicuous and distinctive _____, a _____ system, or some other means.
- 6. Depending upon the situation and the circumstances, the plant must decide how to _____ the product through all phases of the _____.
- 7. _____ has the authority to _____ against any unhygienic practice that could result in insanitary conditions or adulterated product.
- 8. The _____ pertaining to employee hygiene also apply to the _____.